1: Staden--139 (1553-54) 1928 Tupinamba
116, 263, 317

"There are many tribes of savages who eat no salt. (74) Some of those among whom I was a prisoner ate salt, which they had seen in use among the Frenchmen who traded with them. But they told me of a nation called Karaya, whose country adjoins their own, lying inland from the sea, who make salt from palm trees and eat it, but those who partook of it to excess did not live long. They prepare the salt as follows, for I saw and helped them to do it. They cut down a thick palm tree and split it up into small pieces. Then they make a stand of dried wood upon which they lay the pieces and burn them to ashes. From the ashes they make a solution which they boil until the salt is separated. I thought at first it must be saltpetre, and I tried it in the fire, but it was not. It tasted like salt and was grey in colour. But the majority of the savages eat no salt."

"74. There is an interesting account of the use of salt by the natives in G. Friederici, Der Charakter der Entdeckung und Eroberung Amerikas. Stuttgart, 1926, I, p. 293."

7: Evreux--13-14 (1611-13) 1864 Tupinamba
116, 317

In Maranhao salt was secured from natural deposits along the sea shore. [14] It could be obtained only in the dry season, for in the wet season the shore was flooded. [AM: summarized]

8: Soares de Souza--318 (1570-87) 1851 Tupinamba
116, 317, 258

They make salt out of sea water boiled in a pot until the salt crystalizes and hardens. It has a blackish color.